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## French lessons 法式風情

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## French lessons 法式風情

Joël Robuchon serves up his signature Le Caviar

介紹Joël Robuchon的招牌菜Le Caviar

By Tama Lung

With a record-setting 28 Michelin stars, the title of Chef of the Century and a dining empire that stretches from Bordeaux to Bangkok, Joël Robuchon is rightfully considered one of the most influential chefs of modern times.

The 71-year-old bricklayer's son from Poitiers, France, exemplifies classic French cuisine with dishes such as Frog Leg Fritters with Garlic Purée and Parsley Coulis, and Duck Foie Gras with Cherry Confit and Fresh Almonds. But one of his most famous creations is Le Caviar.

The signature *amuse bouche* – served at Robuchon's restaurants around the world, including the three-Michelin-star Robuchon au Dôme atop Macau's Grand Lisboa Hotel – features a base of king crab meat topped with Impérial caviar and a sprinkling of gold leaf, and surrounded by a crustacean jelly.

Chefs then painstakingly place dots of light cauliflower cream around the centre, taking up to 10 minutes to complete a single plate. Paired with a chilled glass of Champagne, it's the perfect introduction to the genius that is Joël Robuchon.

擁有創下紀錄的28顆米芝蓮星級、被譽為世紀名廚，還擁有橫跨了波爾多到曼谷的餐飲王國，若要選出一位當代最具影響力的名廚，Joël Robuchon絕對實至名歸。

這位現年71歲的廚師是法國普瓦提一位磚匠之子，他完美體現了法式佳餚的精妙之處，創作的名菜多不勝數，包括炸田雞腿伴蒜蓉及歐芹汁，以及香煎鴨肝伴燴法國車厘子及鮮杏仁。但他最有名的創作之一卻是魚子醬菜式Le Caviar。

Robuchon在全球的餐廳均有供應這道開胃菜，包括澳門新葡京酒店的天巢法國餐廳。他以皇帝蟹肉為底，再放上最頂級的Impérial魚子醬及金箔，矜貴無比；四周是蟹肉熬製的啫喱，整體味道清新鮮甜，讓人一試難忘。

最後，在魚子醬外圍的啫喱擠上椰菜花忌廉作為點綴，每一客Le Caviar都要用上10分鐘才能完成擺盤。配上一杯冰涼的香檳，用餐者可以充分體驗Joël Robuchon在廚藝方面的天賦才華。

Lung: French lessons ????

